

Degustation Menu

Tuna tartar

seasoned with lemon rind and Asian ginger, served with avocado dip

Hrabal sekt
CZECH REPUBLIC

Seared scallops

with potato purée and lobster sauce

Pinot Grigio, Santa Margherita
ITALY 2007

Baked foie gras

with truffle sauce and roasted apple

Dauphin de Guiraud Sauternes
FRANCE 2004

Homemade mango & chervil sorbet

Oven baked lamb chops

Served with sweet potatoes and fresh mint jus

Belleruche, M. Chapoutier
FRANCE, Côtes du Rhône 2007

Traditional plum ravioli

served in a plum brandy glaze, coated in roasted bread crumbs

Pedro Ximenez Duquesa, Reserva Especial
SPAIN

Tasting Menu without Wines 1.850 CZK

Tasting Menu with Wines 2.500 CZK



David Šašek
Executive Chef